

# YOUR SPACEMAKER MICROWAVE OVEN

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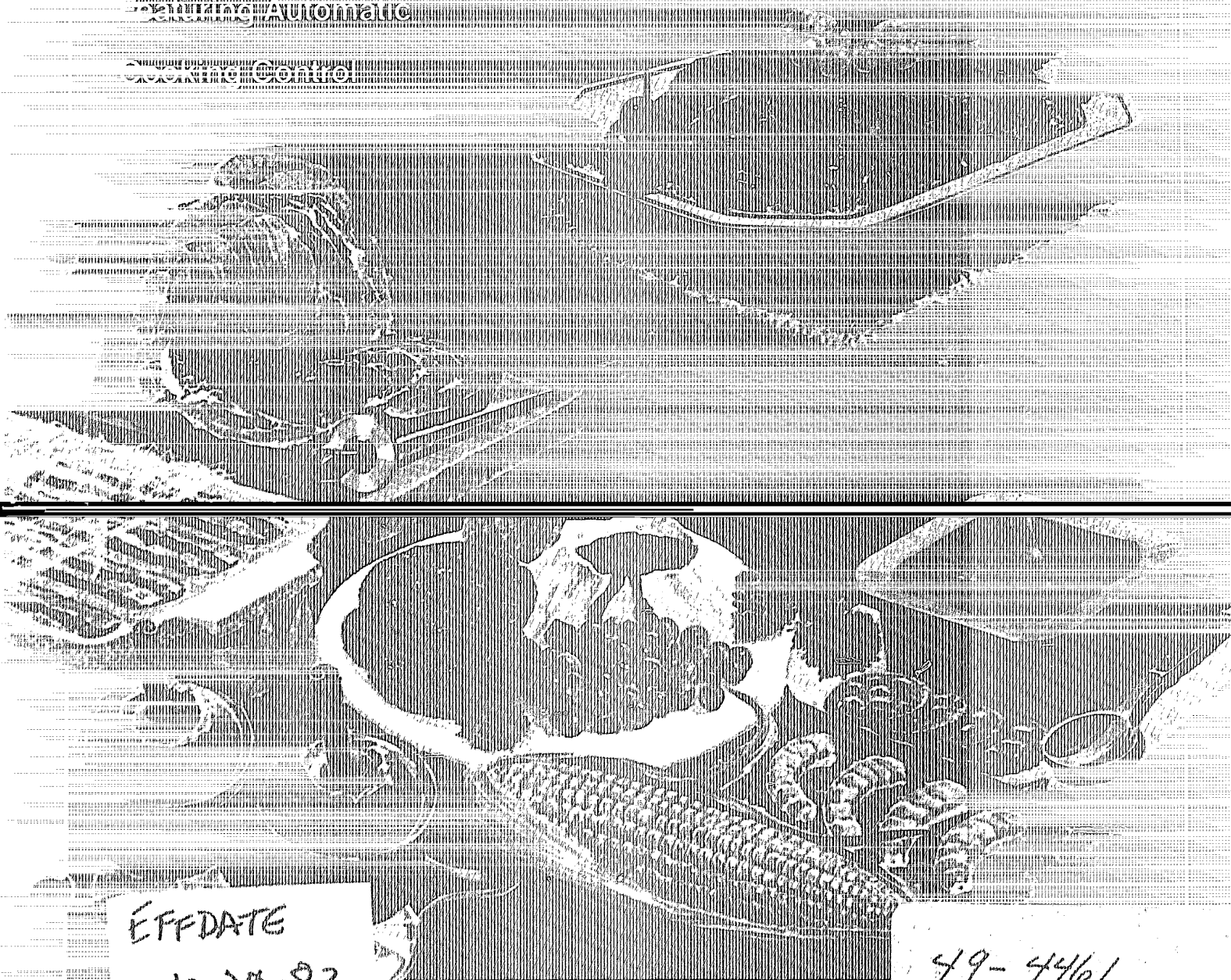
PUB #  
49-4461

## READ AND SAVE WITH HIS BOOK

ROCKHURST, VA

Scientific Automatic

Scientific General



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# Before Using Your Microwave Oven

## Read This Use and Care Book

It contains detailed information on the operation and recommended maintenance of your new Microwave Oven. Once you have read the book, keep it handy to answer any questions you may have.

If you have any additional questions concerning the operation of your Microwave Oven, write—including your phone number—to:

Consumer Affairs  
General Electric Company  
Appliance Park  
Louisville, Kentucky 40225

IF YOU RECEIVED A DAMAGED OVEN, immediately contact the retail dealer (or builder) from whom you purchased it. Your dealer has been informed of the proper procedure to take care of such matters and can handle it for you.

## Before You Call for Service:

Check "Common Problems" section on page 20. It lists many minor causes of operating problems that you can correct yourself and may save you an unnecessary service call.

## Register Your Oven

It is important that we the manufacturer know the location of the Microwave Oven you are now using should a need occur for adjustments.

Please check with your supplier to be sure he has registered you as the owner; also send in your Purchase Record Card. If you move, or if you are not the original purchaser please write to us, stating model and serial numbers. **This appliance must be registered. Please be certain that it is.**

Write to:  
General Electric Company  
Product Service Section  
Range Marketing Operation  
AP2-210  
Appliance Park  
Louisville, Kentucky 40225

## Need Service?

In many cities, there's a General Electric Factory Service Center with experts in fixing GE appliances. Call them and a radio-dispatched truck will come to your home by appointment—morning or afternoon. Charge the work, if you like. All the centers accept both Master Charge and Visa cards. (Phone numbers are on page 21.)

Or look for the General Electric Franchised Customer Care® servicers. You'll find them in the Yellow Pages under "General Electric Customer Care® . . . service."

## Record Model and Serial Numbers

A nameplate on which is stamped the model and serial number is located either inside oven at top left side, or on bottom lower left corner of case.

Model and serial numbers are also on the Purchase Record Card which came with your Microwave Oven. Before sending in this card, please record the numbers in the space provided, or get them from nameplate described above, and record here.

Please refer to both model and serial numbers in any future correspondence or product service calls concerning your Microwave Oven.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

**KEEP PURCHASE RECEIPT WITH THIS BOOK FOR FUTURE REFERENCE.**

## Steps to Follow for Further Help

1. Contact the people who serviced your microwave oven. Explain why you are dissatisfied. In most cases, this will solve the problem.

2. If you are still dissatisfied, write all the details—including your phone number—to:

Manager, Consumer Relations  
General Electric Company  
WCE-316  
Appliance Park  
Louisville, Kentucky 40225

3. If your problem is still not resolved, write or telephone:

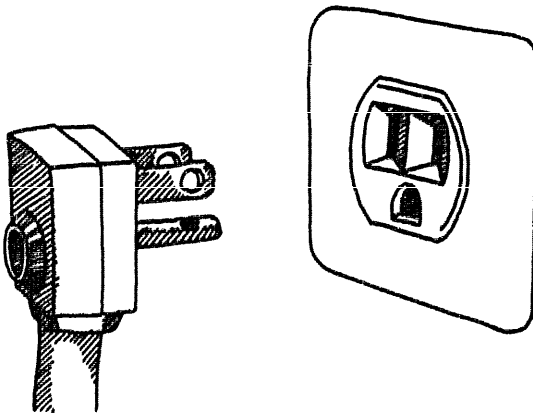
Major Appliance Consumer Action Panel  
20 North Wacker Drive  
Chicago, Illinois 60606

This panel, known as MACAP, is a group of independent consumer experts under the sponsorship of several industrial associations. Its purpose is to study practices and advise the industry of ways to improve customer service. Because MACAP is free of industry control and influence, it is able to make impartial recommendations and consider each case individually.

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## Grounding Instructions



**For personal safety, this appliance must be properly grounded.** The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong (grounding) wall receptacle. (See picture, left.) To minimize the possibility of severe or fatal electric shock hazard from this appliance, the customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

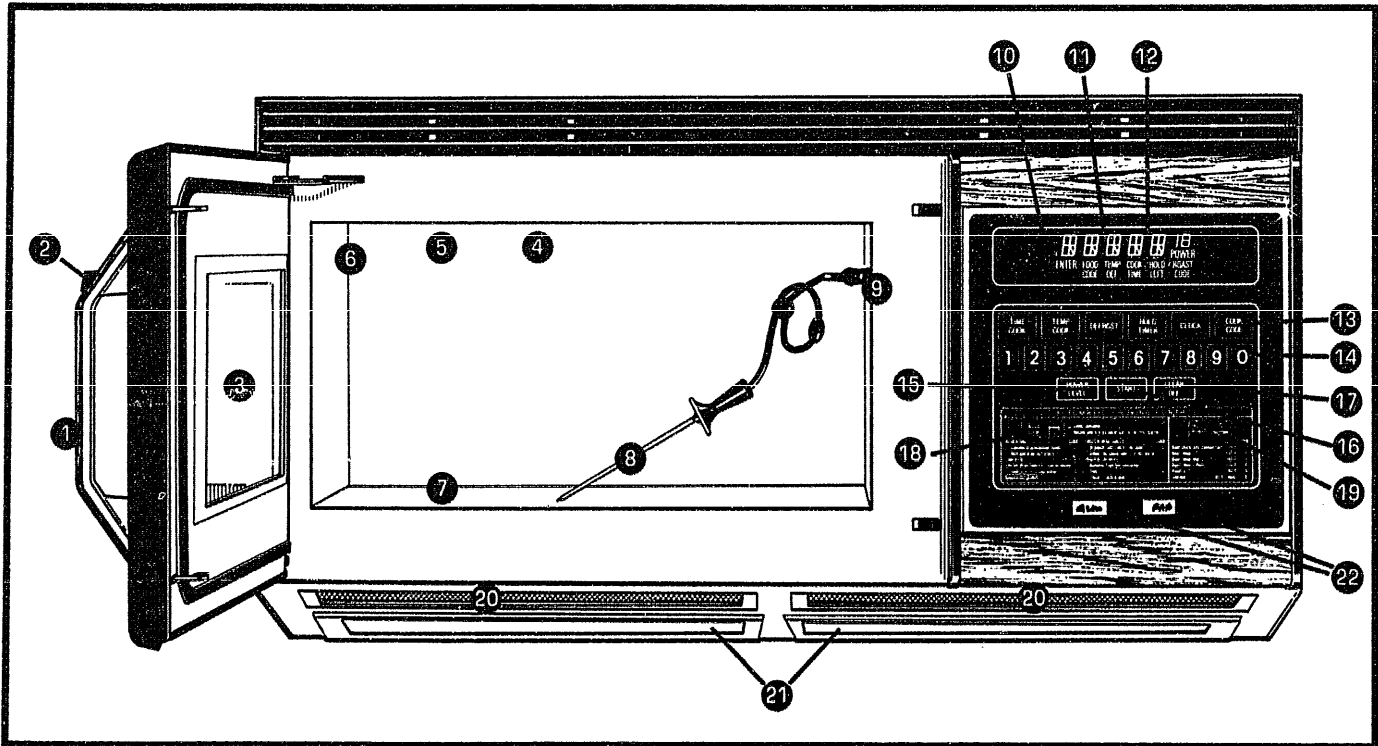
Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have a qualified electrician replace it with a properly grounded three-prong wall receptacle.

**Do not, under any circumstances, cut or remove the third (ground) prong from the power cord.**

# Safety Tips to Follow

1. **For personal safety the oven must be properly grounded.** See grounding instructions on Page 3 of this book.
  2. **Cooking utensils may become hot** because of heat transferred from the heated food. This is especially true if plastic wrap has been covering the top and handles of the utensil. Pot holders may be needed.
  3. **Sometimes, the oven shelf can become too hot to touch.** Be careful when touching the shelf during and after cooking.
  4. **“Boilable” cooking pouches and tightly closed plastic bags** should be slit, pricked or vented as directed in Cookbook. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.
  5. **Don't defrost frozen beverages** in narrow necked bottles especially carbonated ones. Even if the container is opened, pressure can build up. This can cause the container to burst, resulting in injury.
  6. **Don't overcook. Excessive overcooking dehydrates potatoes, and may cause them to catch fire causing damage.**
  7. **If food should ever ignite, keep the oven door closed. Turn off the power immediately.** Touch CLEAR/OFF or disconnect power cord or shut off power at the fuse or circuit breaker panel.
  8. **Remove the temperature probe from the oven when not using it to cook with.** If you leave the probe inside the oven without inserting it in food or liquid and turn on microwave energy, it can create electrical arcing in the oven, and damage oven walls or shelf.
  9. **Remove wire twist-ties** on paper and plastic bags before placing in oven. Twist-ties sometimes cause bag to heat, and may cause fire.
  10. **Boiling eggs (in or out of the shell) is not recommended** for microwave cooking. Pressure can build up inside egg yolk and cause it to burst, resulting in injury.
  11. **Do not pop popcorn in your microwave oven** unless in a special microwave popcorn accessory or unless you use popcorn in a package labeled for microwave ovens. Because of the heat generated, without these precautions, the container could catch fire.
  12. **Use metal only as directed in cookbook.** Metal strips as used on meat roasts are helpful in cooking food when used as directed. Metal trays may be used for TV dinners. However, when using metal in the microwave oven, **keep metal at least 1-inch away from sides of microwave oven.**
  13. **Do not use any thermometer in food you are microwaving** unless that thermometer is designed or recommended for use in the microwave oven.
  14. **Do not store flammable materials in an oven.** Also, do not use flammable fluids in the vicinity of your oven.
  15. **Do not use your microwave oven to dry newspapers.** If overheated, they can catch fire.
  16. **Plastic Utensils**—Plastic utensils designed for microwave cooking are very useful, but should be used carefully. Even microwave plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and utensils may even ignite. For these reasons: 1) Use microwave plastics only and use them in strict compliance with the utensil manufacturer's recommendations. 2) Do not subject empty utensils to microwaving. 3) Do not permit children to use plastic utensils without complete supervision.
  17. **Don't operate the oven while empty** in order to prolong the life of the oven and save energy. If, by accident, the oven should run empty a minute or two, no harm is done.
- ## THE HOOD:
1. **Have it installed and properly grounded by a qualified installer.** See the special installation booklet packed with the microwave oven.
  2. **The vent fan in your Spacemaker oven will operate automatically under certain conditions (see Automatic Fan Feature, page 7). While the fan is operating caution is required to prevent the starting and spreading of accidental cooking fires while the vent fan is in use. For this reason:**
    - A. **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may ignite and spread if vent fan is operating. To minimize automatic fan operation, use adequate sized utensils and use high heat settings only when necessary.
    - B. **In the event of a grease fire, smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray.**
    - C. **Never flame foods under the oven with the vent fan operating** because it may spread the flames.
    - D. **Keep hood and grease filters clean,** according to instructions on pages 17 and 19, to maintain good venting and avoid grease fires.

# Introduction to Your Oven



1. **Door Handle.** Oven doesn't operate unless door is securely latched.
2. **Door Latch.** Push in to open door.
3. **Window with Metal Shield.** Screen allows cooking to be viewed while keeping microwaves confined in oven.
4. **Plastic Mode Stirrer Cover.** Protects the mode stirrer which distributes microwave energy into the oven.
5. **Oven Vent.**
6. **Oven Light.** Goes on when door is opened or when oven is operating in any function.
7. **Oven Shelf.**
8. **MicroThermometer™ Temperature Probe.** Use with Temperature Cook and Auto Roast functions only.
9. **Receptacle for Temperature Probe.**
10. **Time or Temperature Display.** During microwaving, shows cooking times in minutes and seconds or temperature in degrees. When oven is not in use, display shows time of day.
11. **Function Display.** Cooking signal lights as to what to do next, then lets you know what function is being used as well as what Power Level or Auto Code.
12. **Clock.** Oven will work without setting the clock, but will not display correct time of day. (To set the Clock see the following page.)
13. **Function Pads.** Use these to select a microwaving method—either cooking or Hold/Timer. (See following page for brief explanation of each.)
14. **Number Pads.** Touch these to enter Time or Temperature, and Power Level or Auto Code.
15. **Power Level Pad.** To set or change Power Level, touch this pad first, then number.
16. **Start.** Always touch Start last after setting all other controls.
17. **Clear/Off.** Stops the oven and erases all settings except time of day.
18. **Auto Cook Pad.** Chart helps you select appropriate Code. Using codes for popular foods eliminates looking in Cookbook for cooking times and power level.
19. **Auto Roast Pad.** Use this Automatic Cooking Control for temperature cooking of meats or slow simmering. Temperature Probe must be used during Auto Roast function.
20. **Grease Filters.**
21. **Cooktop Light.**
22. **Hood Controls:**  
**Fan Switch.** Press once for high and twice for low speeds. Press again for off.  
**Lamp Switch.** Push and hold until lamp lights.



# Five Touch Control Panel

## “PROBE” Appears On Readout:

- Probe has been forgotten when Auto Roast or Temp Cook functions are being used.
- Probe is not securely seated in oven wall receptacle.

**Defrost.** Gentle, more uniform thawing with little or no attention at automatic Power Level 3, or change power level after entering time. (See page 13.)

**Hold/Timer.** This feature uses no microwave energy while it functions as both a kitchen timer or as a holding period between defrost and time or temperature cooking. (See page 16.)

**Clock.** Touch this pad to enter time of day or check time of day while microwaving. To set clock, first touch CLOCK pad and then enter time of day. For example, if time is 1:30, touch number pads 1, 3, and 0 and 1:30 will appear in readout display. “Start” will flash on readout directing you to touch START thus setting the clock. If you wish to reset or change time, simply repeat above process.

**Cook Code™.** Use this pad as a short-cut method for entering cooking time, and power level. (See page 13.)

**Clear/Off.** When touched, it stops the oven and erases all settings except time of day.

**Auto Roast.** Insert probe, touch this pad, and desired number pad for Code to slow-cook or temperature cook meat with automatic preset program.

## AUTOMATIC FAN FEATURE

Cooking appliances installed under the oven might, under some heavy usage conditions, cause temperatures high enough to overheat some internal parts of the microwave oven.

To prevent overheating from taking place, the vent fan is designed to automatically turn on at low speed if excessive temperatures occur. Should this happen, the fan cannot be manually turned off, but it will automatically turn off when the internal parts have cooled. The fan may stay on up to approximately 30 minutes after the range and microwave oven controls have been turned off.



# Automatic Cooking

The Auto Cook pad may be used to eliminate your need to look up cooking time in the Cookbook, or guessing how long to set cooking time. By actually sensing the steam which escapes as food microwaves, this feature automatically adjusts the oven's cooking time to various types and amounts of food.

Because cooking containers must be covered, this feature is best with foods which you wish to steam or to retain moisture, see chart on next page. Foods which are best microwaved uncovered or only lightly covered should be cooked using time or temperature settings, or Cook Code™ control.

After touching the Auto Cook pad, and pressing Start, you will see the word AUTO on the readout, which indicates that the sensor has been activated to sense steam from the food. To prevent the escape of steam from the oven, do not open the door while the word AUTO is on the readout. If door is opened, ERROR appears. Close door and touch START immediately.

Setting 1, which is designed for easy reheating of foods, automatically turns the oven off as soon as

the sensor detects steam from the foods. Other Auto Cook control settings, which are for fresh or frozen foods, need additional time after steam has been sensed. For these foods, the oven determines the amount of additional time needed, then automatically switches the oven to Time Cook for the necessary cooking time remaining. Oven beeps when it switches to Time Cook (AUTO on readout is replaced by numbers indicating cooking time), and oven door can be opened for stirring or rotating food.

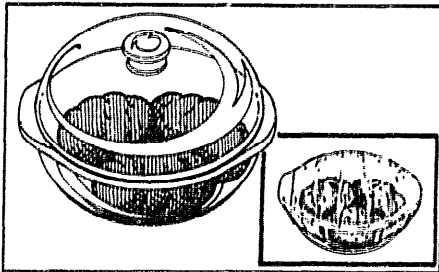
Be careful of steam when removing tight covers. When you remove cover, direct the steam away from hands and face.

Be sure the exterior of the cooking container and interior of microwave oven are dry.

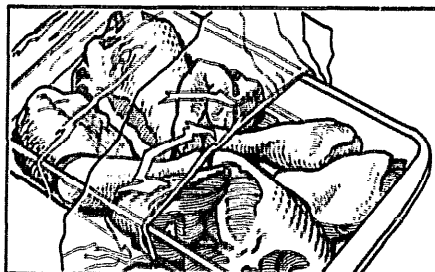
Always cover food containers using lids or plastic wrap. Plastic wrap should be loose over food to allow for expansion. Seal by pressing plastic wrap firmly around edges. For best results, never stretch plastic wrap tightly over food, or use tight-sealing plastic lids.

Always stir or rotate after beeping signal.

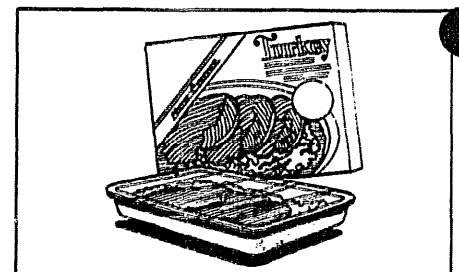
**MATCH THE AMOUNT OF FOOD TO THE SIZE OF THE CONTAINER. FILL CONTAINERS AT LEAST ½ FULL. BE SURE THE EXTERIOR OF THE COOKING CONTAINER AND INTERIOR OF MICROWAVE OVEN ARE DRY. ALWAYS COVER FOOD CONTAINERS FOR AUTO COOK AND STIR OR ROTATE AFTER BEEPING SIGNAL.**



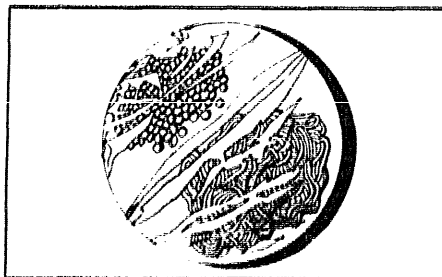
Use microwave-safe casseroles or bowls for entrees and vegetables. Cover with lids that fit. If lids are not available, use plastic wrap. Plastic wrap should be loose over food to allow for expansion. Seal by pressing plastic wrap firmly around edges.



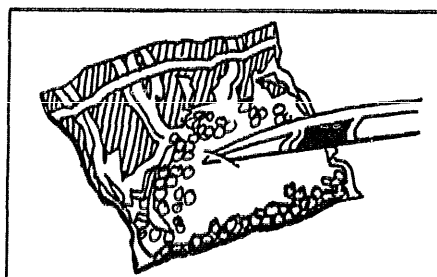
Use oblong or square containers for chicken or corn on the cob. Plastic wrap covering should be loose over food to allow for expansion. Seal by pressing plastic wrap firmly around edges.



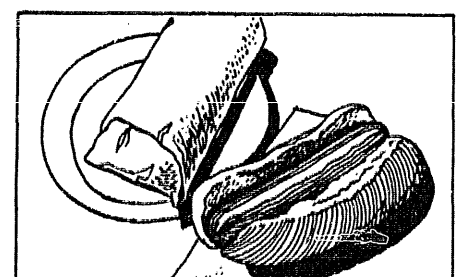
**Frozen Food in Paperboard Tray:** Do not remove film over top of tray; leave tray in paperboard box.  
**Frozen Food in Metal Tray:** Do remove frozen food from metal tray to microwave-safe plate; cover with plastic wrap.



Do not use paper plates. Use microwave safe plates or bowls for reheating. Cover with plastic wrap.



Slit plastic pouches 1-inch as shown above.

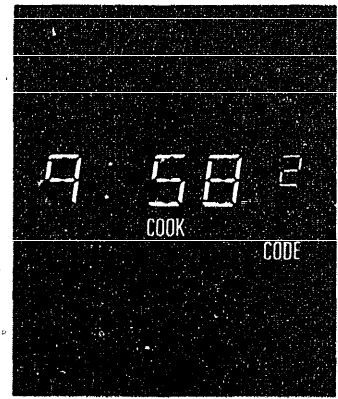
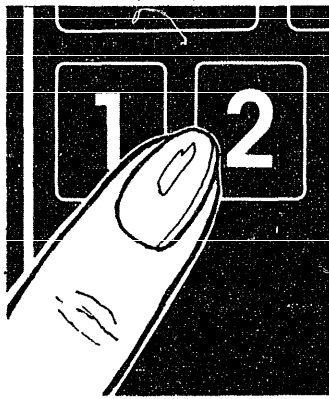
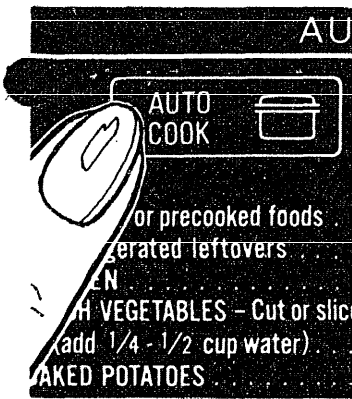


Enclose hot dogs in buns entirely in paper towels.



# Example of How to Use Automatic Cooking

**NOTE: When Using Automatic Cooking Control, Exhaust Fan Should Be Used When Cooking On Range Top.**



Place covered chicken in oven. Touch Auto Cook pad. "Enter Code" flashes on readout.

Touch number pad 2 for chicken. Code 2 shows and "Start" flashes on readout. Touch START.

Word AUTO shows on readout, indicating steam sensor is activated. DO NOT OPEN DOOR. MAY EFFECT COOKING PERFORMANCE.

Beep sounds when steam is sensed and AUTO is replaced by cook time. Rotate food. When done, oven beeps and stops.

## Automatic Cooking Control Chart

- All foods must be covered tightly as directed on opposite page. (Some foods requiring special covering are explained on this chart.)
- Do not open oven door during AUTO cycle. May effect cooking performance. After first beeping signal (time appears on readout for settings except Setting 1), stir or rotate food.
- Use microwave-safe plates or casseroles, except DO NOT USE PAPER PLATES.
- Match the amount of the food to the size of the container. Fill containers at least 1/2 full.
- Add 1/4-1/2 cup water to fresh vegetables. Stir or turn over vegetables and meats after first beeping signal.
- Approximate cooking time is shown for reference only.

Food	Code	Approx. Time
------	------	--------------

### Reheating:

Leftovers* or Canned Foods (about 2 servings)	1	5-7 min. per cup
Refrigerated Leftovers	2	7-9 min. per cup
Hot Dogs in bun (2) (enclose in paper towels)	1	2 1/2 min.
Piece of Pie (Cover with wax paper, tucking ends under plate.)	1	1 min.

\*If leftovers are heavy or dense, such as Ravioli or Creamed Corn, Code 2 may give best results.

### Cooking:

Fresh Vegetables (cut or sliced)		12-13 min. per lb.
Broccoli	3	
Cauliflower	3	
Onions	3	
Zucchini	3	
Corn on Cob (2-4 ears)	3	6-8 min. per ear

Food	Code	Approx. Time
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Potatoes (2-6)	3	3-4 min. per potato
Baked Apples or Pears (2-4)	4	6-10 min. per apple
Chicken, pieces	2	2-4 min. per piece
Chicken, whole	2	18-22 min. per lb.

### Frozen:

Entrees** (Remove to microwave-safe plate)		
Thin	2	12-14 min.
Thick (1-inch and over)	7	12-14 min.
Lasagna and other large or dense entrees	8	32-38 min.
Pieces of Precooked Fried Chicken (2-4 pieces) (Cover with wax paper tucking ends under plate.)	7	4 min. per piece

\*\*Entrees are usually one or two food items (a main course).

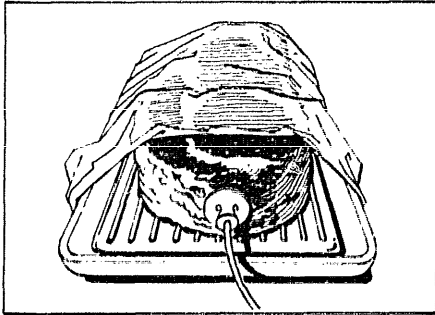
**IF AFTER COMPLETION OF AUTO COOK CYCLE FOOD NEEDS ADDITIONAL WARMING, SIMPLY RECOVER FOOD AND USE AUTO COOK CODE #1.**

# Automatic Roasting

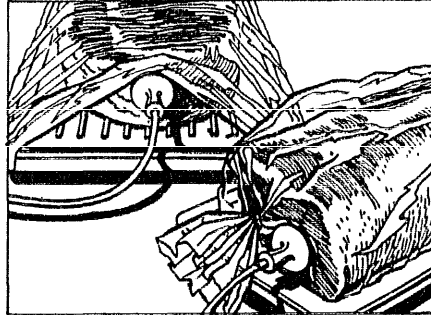
Auto Roast uses the temperature probe to cook to the desired serving temperature. Unlike Temp Cook, which uses a single power level, Auto Roast uses up to 3 power settings which automatically switch during roasting, thus providing even tender cooking results without overcooking.

Just as in conventional roasting, only tender roasts should be Auto Roasted until specified internal temperatures are reached. Less tender roasts should be microwaved by time, according to the Cookbook which comes with your oven. Complete information on preparing roasts for microwaving is in your Cookbook.

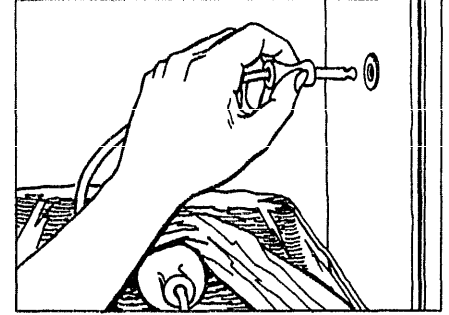
## Preparing Roasts for Auto Roasting



Place tender beef roasts on trivet in microwave safe dish. Insert probe from front horizontally into center meaty area not touching bone or fat. Cover with wax paper.

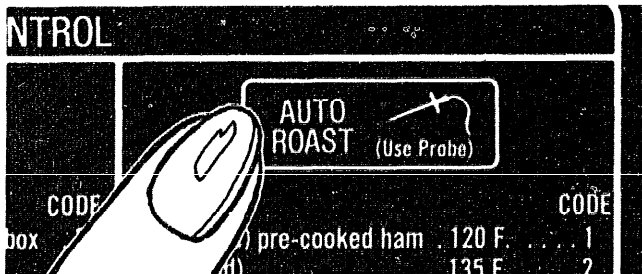


Poultry, pork or ham roasts need no trivet. Add ½ cup water to roast dish, cover with plastic wrap. (For cooking bag method, see cookbook.) Insert probe into center meaty area.

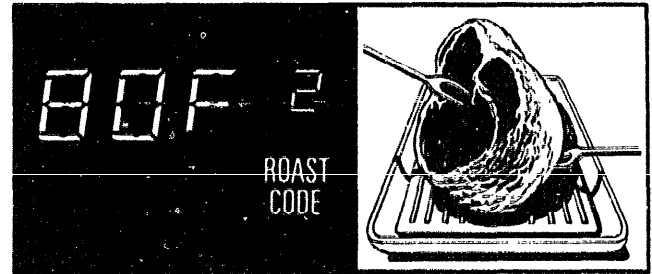


Place meat with probe in oven. Insert cable end of probe firmly into receptacle on oven wall.

## How to Auto Roast Beef to Medium



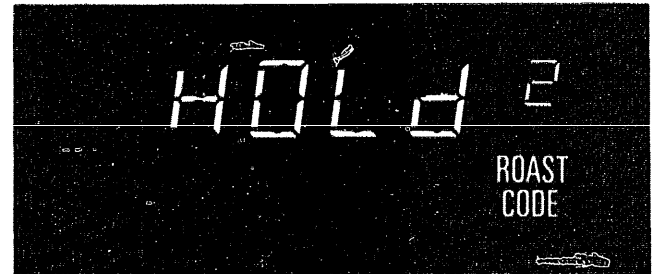
Touch AUTO ROAST Pad, Readout flashes "Enter Code". Touch number pad 2. Touch START. Readout shows AUTO.



At 80°, readout switches to show meat's internal temperature. Turn roast over and restart oven by touching START.



Oven monitors internal temperature, automatically switching to lower power as meat's temperature rises. This prevents toughening or overcooking.



After temperature is reached, oven switches to HOLD for 1 hr., then shuts off. Hold prevents overcooking while keeping meat warm.

# Auto Roast Chart

- Use containers and coverings as directed at left. Place probe correctly in roast before cooking.
- Turn over when 80° (except pork) has been reached.
- For Auto Roast settings 1 through 5, oven automatically switches to HOLD setting after meat temperature has been reached. HOLD automatically turns off after 1 hour, or if food is removed before 1 hour, touch CLEAR/OFF.

Food	Code	Turn Over Temp.	Final Temp	Approx. Time (Min. per lb.)	Hold* Minutes
<b>Beef</b>					
Tender Roast					
Rare	1	80°	120°	12-14	5-10
Medium	2	80°	135°	14-16	10-15
Med/Well	3	80°	160°	16-17	15-20
Well	4	80°	170°	17-18	30
Meatloaf (loaf or round)	4	No Turn Over	170°	30-40	5-10
<b>Pork</b>					
Loin Roast	4	120°	170°	18-20	20
Precooked Ham	1	80°	120°	17-19	5-10
<b>Poultry</b>					
Whole Chicken (3 lb.)	5	80°	190°	13-15	20
Whole Turkey (up to 12 lb.)	5	80°	190°	13-15	20
(Insert probe into meatiest area of inner thigh from below end and parallel to leg.)					
Turkey Breast	4	80°	170°	13-15	20
(Insert probe horizontally into meatiest area)					

\* Recommended holding time before serving.

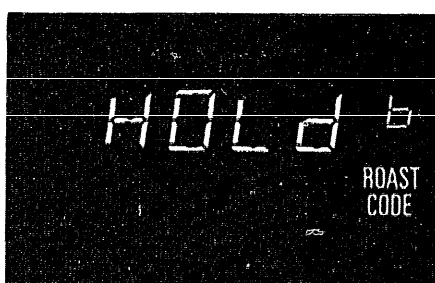
## Automatic Simmer (Auto Roast Code 6)

Your Cookbook has a chapter on Automatic Simmering, including charts and recipes. Refer to this chapter for additional techniques and cooking time.

Total time includes time to bring food to 180° and hold at that temperature until done.



Set Auto Simmer like Auto Roast, example left. Readout shows AUTO until food is 80°, then switches to show food temperature until 180°.



Oven switches to HOLD at 180° until you remove food and turn off oven. If stirring is recommended, you can reset oven by retouching START. Touch CLEAR/OFF after cooking.

### Automatic Simmer (Auto Roast Code 6)

Food	Approx. Time/Hrs.
<b>Beef</b>	
Roast*	6-8
Stew	6-8
Chili	11-13
<b>Chicken*</b>	
Stewing	11-12
Broiler/Fryer	4-6
<b>Ham or Pork</b>	
Roast	4-6
<b>Soup</b>	
Stock/Vegetable	3-6
Split Pea	13-15

\*For frozen, add 2 to 3 hours.

Auto Roast Chart

# Questions and Answers

**Q. Why does my oven automatically cut off after the AUTO cycle when using Auto Cook Control Code 1 when it does not for other settings?**

**A.** When using Code 1, there is no second phase of minutes counting down. All the cooking is completed in the first phase or AUTO.

**Q. If my food is not completely cooked after using the suggested Auto Cook Control Code, what should I do?**

**A.** Thick starchy or dense foods may require some additional time cooking. Use TIME COOK and Power Level 10 for a few minutes until completion.

**Q. Do all fresh or frozen vegetables require a standing period after cooking with AUTO COOK?**

**A.** Most vegetables are cooked to a crisp state during Auto Cook, just as in regular microwaving. Therefore, it is recommended that you let the vegetables stand for up to 5 minutes depending on size and density of pieces. This standing time also enhances the overall flavor and appearance of most vegetables.

**Q. What if I don't fully cover the dish in Auto Cook?**

**A.** Oven senses steam too quickly which shortens the cooking time thus leaving undercooked dish. Recover tightly and reset Auto Cook.

**Q. Do the shapes and sizes of food make a difference when using Auto Cook?**

**A.** Yes, in some cases, larger pieces will require additional Time Cooking. Be sure to check suggested arrangement of pieces in the dish, since proper arrangement is often a successful tip in regular microwaving.

**Q. Should I use Auto Cook to cook pudding or sauces?**

**A.** Most pudding and sauce recipes require stirring many times during cooking; therefore, Time Cook is recommended since you should not open the door during the AUTO phase of cooking without affecting end cooking results.

**Q. My scalloped potatoes were not completely cooked when I removed the dish after Auto Cook. What is wrong?**

**A.** If you prepared the sauce in the oven prior to combining the sauce with potatoes, there may have been too much remaining moisture in the oven. Make sure you dry the oven completely before using Auto Cook since this function operates properly by sensing steam in the oven. Also, starting Auto Cook with hot foods creates steam in the oven too soon, and decreases the first sensing cycle.

**Q. Are there any other foods which are best Time Cooked, rather than Auto Cooked?**

**A.** Bakery foods, candies, melted chocolate or foods when a dry or crisp surface is desirable, are cooked best by Time Cook.

**Q. Do fresh or frozen vegetables require water when using Auto Cook?**

**A.** Yes. Add water as recommended on chart to the vegetables and cover well for even, complete cooking.

**Q. Would my plastic containers with very tight fitting lids be appropriate for Automatic Cooking?**

**A.** No, most types of plastic storage dishes, butter tubs, etc. with tight fitting lids are not recommended for microwaving. Also tight fitting plastic lids may prevent adequate steam from escaping and food may not cook properly during Automatic Cooking.

**Q. I tried to warm some chow mein noodles using Auto Cook. Why didn't this work?**

**A.** Food must have some moisture in order to create steam which helps the auto sensor function. Extremely dry foods such as chow mein noodles, potato chips and other such foods do not have enough moisture.

**Q. May I use Auto Cook when I am cooking many foods in more than one dish or casserole?**

**A.** No, because of different food densities, attention needed during cooking, and food amounts, it is best to use TIME COOK when cooking many foods.

**Q. Why was my roast not fully cooked even though the temperature on the readout was correct and Auto Roast completed?**

**A.** When cooking with Auto Roast, the temperature probe must be inserted properly as fully described in the Cookbook. After turning meat over or rotating, the probe should be checked to make sure it hasn't slipped or changed position.

**Q. Last time I used Auto Roast I removed the roast from the oven to turn it over. When I replaced roast in oven and reconnected the meat probe, AUTO reappeared. Why?**

**A.** The oven and roast may have cooled to below 80°, or probe may have been repositioned. Continue roasting and numbers will soon reappear.

**Q. Are there any particular trivets that work better than others?**

**A.** Yes, flat glass trivets such as lids or dish covers give more even cooking results than plastic trivets. Also, ceramic ridge-bottomed roasting dishes work well. Plastic trivets require meat to be turned over more frequently because the grid design and legs allow the bottom of the meat to stay cooler as it cooks, than glass trivets do.

**Q. Why doesn't the roast continue cooking during the standing or holding time?**

**A.** The oven automatically reaches finished temperature and then decreases to a lower power level to prevent overcooking. Thus an even temperature is maintained.

# Cook Code™ & Defrost Controls

**COOK  
CODE**

## How to Use Cook Code™ Control

Cook Code™ is a short-cut control for entering time and the Power Level on your microwave oven. Be sure to check your Cookbook for specific codes for specific recipes.

To understand the Cook Code control, it is important to know what the numbers mean and what the sequence is. The first and second numbers, if setting a 3 digit Cook Code, indicate the amount of time you desire; the last control entry number is always the Power Level. For example, 125 means 12

minutes at Power Level 5. NOTE: Your oven can only be programmed to 99 minutes when using the Cook Code control and the highest Power Level is 10 which is represented by "0". When setting a 2 digit Cook Code control entry, the first is time, the second is power level.

**Step 1:** Touch COOK CODE. "Enter Code" flashes and 0 shows on readout.

**Step 2:** Enter the proper code into Cook Code control. For example, a recipe calling for 12 minutes cooking time at Power Level 10 would be 120. The numbers appear on the display panel.

**Step 3:** Touch START. "Cook Time Left" shows on display and time is counted down.

## How to Defrost

The Defrost setting is designed for even thawing necessary for large amounts of food and is one of the most important advantages of a microwave oven, making defrosting quick and easy with little attention. Power Level 3 is automatically set for defrosting, but you may change this for more flexibility. See your Cookbook for the complete defrosting chart.

To become better acquainted with your Defrost function, defrost frozen pork chops by following the steps below.

**Step 1:** Place package of frozen chops in the oven and close door.

**Step 2:** Touch DEFROST. Display reads :0 and Power 3. "Enter Def Time" flashes.



**Step 3:** Touch 8, 0, and 0 for 8 minutes. "Def Time", 8:00 and Power 3 are displayed.

**Step 4:** Touch START. "Def Time Left" shows and time counts down on display. When cycle is completed, "END" flashes, the oven signals and automatically shuts off.

**Step 5:** Turn package over, close door and repeat Steps 2, 3 and 4.

**Step 6:** When oven signals, "END" flashes and oven shuts off. Remove package and separate chops to finish defrosting.

## Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package.
- For even defrosting, many foods need to be turned over, rotated, or broken up part of the way through the defrosting time.
- Homemade dinners can be frozen in shallow foil trays and heated for later use. Select foods which microwave well.
- Pre-packaged frozen dinners can be defrosted and microwave cooked.
- Check your Cookbook for other defrosting tips.

## Questions and Answers

**Q.** When I press START, I hear a dull thumping noise. What is it?

**A.** This sound is normal. It is letting you know the oven is using a Power Level lower than HIGH.

**Q.** Can I Defrost small items in a hurry?

**A.** Yes, but they will need more frequent attention than usual. Raise the Power Level after entering the time by touching POWER LEVEL and 7 or 10. Power Level 7 cuts the time in ½; Power Level 10 cuts the time to ¼. During either, rotate or stir food frequently.

**Q.** Can I open the door during DEFROST to check on the progress of my food?

**A.** Yes. You may open the door at any time during microwaving. To resume defrosting, close the door and press START.

**Q.** Why don't the defrosting times in the Cookbook seem right for my food?

**A.** Cookbook times are average. Defrosting time can vary according to the temperature in your freezer. Set your oven for the time indicated in your Cookbook. If your food is still not completely thawed at the end of that time, re-set your oven and adjust the time accordingly.

**Q.** When I enter the fourth digit using Cook Code control, nothing happens. What went wrong?

**A.** The oven will take only 2 or 3 numbers. If more are pressed, oven does not respond. Touch Clear/Off and begin again.

**Q.** Can I select a Power Level other than automatic Power Level 3 for defrosting?

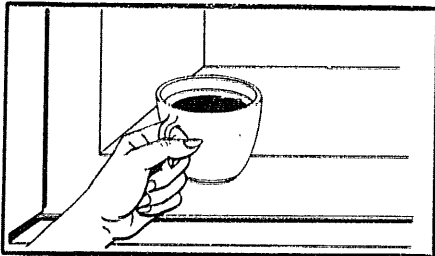
**A.** Yes. Some smaller foods may be defrosted quicker on higher Power Levels but for even, carefree defrosting, Power Level 3 is suggested. Check the chart in the Cookbook for specific times and Power Levels.

# How to Time Cook

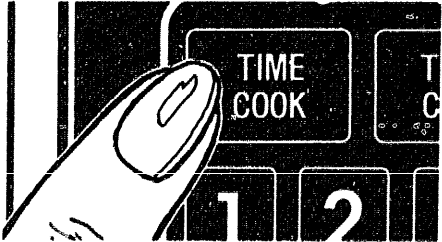
Time Cooking, or cooking your food according to a pre-determined amount of time, is probably familiar to you from conventional cooking. With your microwave oven, however, you preset the time and the oven turns off automatically.

## Using Your Oven to Time Cook

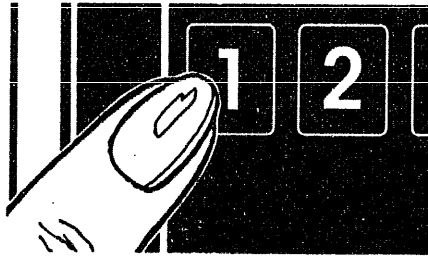
Follow the cooking steps below to help you learn to Time Cook properly.



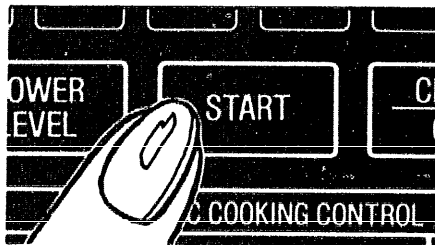
**Step 1:** Fill a cup  $\frac{3}{4}$  full of water and 1 teaspoon of freeze dried coffee. Use a cup that has no metal decoration. Place cup in oven and close door.



**Step 2:** Touch TIME COOK. The read-out panel shows :0 and Power 10. "Enter Cook Time" flashes.



**Step 3:** Select your time. Touch 1, 2, and 0 for a minute and 20 seconds. "Cook Time", Power 10, and 1:20 appear on the display. If another Power Level is desired touch POWER LEVEL and the number although Power Level 10 (HIGH) is preferred for this cup of coffee.



**Step 4:** Touch START. "Cook Time Left", Power 10, and time counting down show on display.

**Step 5:** When time is up, oven sounds 3 times. Display flashes "END". Oven, light, and fan shut off.

## Microwaving Tips

- Make sure all utensils used in your microwave oven are labeled "suitable for microwaving". Check your Cookbook for specific test to determine "microwave-safe" utensils.
- Paper towels, wax paper, and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering.
- Most microwaved foods require stirring, rotating, or rearranging. Check your Cookbook for specific instructions for the food you are microwaving.
- Some foods such as unshelled eggs and hot dogs must be pricked to allow steam to escape during cooking.

## Questions and Answers

**Q.** I set my oven for the time called for in the recipe but at the end of the time allowed, my dish wasn't done. What happened?

**A.** Since house power varies due to time or location, many Time Cook recipes give you a time range to prevent overcooking. Set the oven for minimum time, test the food for doneness, and cook your dish a little longer, if necessary.

**Q.** I want to cook my dish on a Power Level other than HIGH, what do I need to do?

**A.** To change the Power Level, touch the POWER LEVEL pad. "Enter Power" flashes on the display panel. Enter the desired number.

**Q.** Can I interrupt my Time Cook function to check the food?

**A.** Yes. To resume cooking, simply close the door and touch START. NOTE: Microwave power will not come on until you are ready. You must touch START for cooking to begin.

**Q.** I touched the number pads and selected my power level. When I touched START, however, my oven didn't come on. Why not?

**A.** The TIME COOK pad must be touched before setting the number pads or else your oven will not begin cooking.

# How to Temp Cook

For many foods, internal temperature is the best test of doneness.

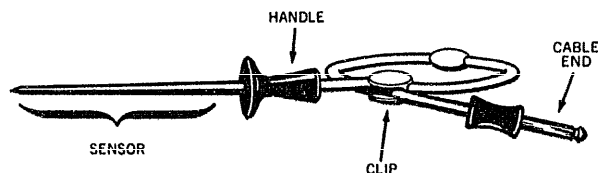
Roasts or poultry are cooked to perfection when temperature cooking. Heating or reheating foods accurately to a serving temperature you desire is simple and easy.

TEMP COOK takes the guesswork out of cooking because the oven shuts off automatically when the food is done.

## The Temperature Probe

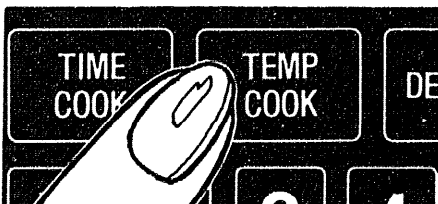
The temperature probe is a food thermometer that

gauges the internal temperature of your food; it must be used when using TEMP COOK or AUTO ROAST. To utilize your temperature probe properly, follow the directions for use and insertion in this book in the section entitled "How to Auto Roast".

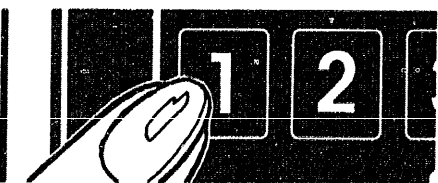


## How to Temp Cook a Rolled Beef Rib Roast to Medium

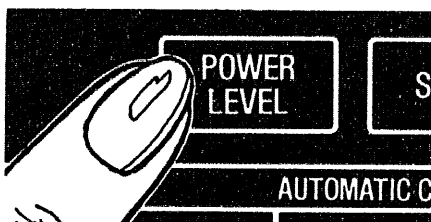
**Step 1:** Insert temperature probe as directed in Cookbook and attach probe securely in oven wall. Close the door.



**Step 2:** Touch TEMP COOK. The display panel shows O, F, and Power 10. "Enter Temp" flashes.



**Step 3:** Touch 1, 3, 0 for 130°. "Temp", 130 F and Power 10 show on display. "START" flashes.



**Step 4:** Touch POWER LEVEL pad. "Enter Power" flashes. Touch 5 for MEDIUM power. "Temp", 130 F and Power 5 shows on display.

**Step 5:** Touch START. If internal temperature of the roast is less than 80°, display will show "COOL" or if temperature is 80° or above, display shows temperature counting up.

**Step 6:** When 130° is reached, the oven will sound and automatically shut off. Remove probe and food from the oven.

## Cooking Tips

- Where you have a choice of Power Levels, use a lower setting; it will heat more evenly even though requiring more time.
- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off if used in frozen foods.
- Always insert probe into the center of meaty areas; take care not to touch the fat or the bone.
- Insert probe as horizontally as possible into foods as directed in the recipes. Make sure the disc does not touch the food. The probe is easiest to use when inserted from the front.
- Use the clip to keep the probe in place while heating.
- Cover foods as directed in Cookbook for moisture control and quick, even heating.

## Questions and Answers

**Q.** After I followed the steps and touched START, "ERROR" flashed in the display and a signal sounded. What is wrong?

**A.** "ERROR" flashes on display if you set the temperature either below 80° or greater than 199°. The oven tells you between the flashing of "ERROR" what the incorrect entry was that you set. To re-enter, touch CLEAR/OFF pad and begin steps again.

**Q.** Are there any foods I can't TEMP COOK?

**A.** Yes. Delicate butter icings, ice cream, frozen whipped toppings, etc., soften rapidly at warm temperatures. Batters and doughs as well as frozen foods are also difficult to cook precisely with the probe. It is best to TIME COOK these foods.

**Q.** Why did "PROBE" flash on the display after I touched Start?

**A.** "PROBE" will flash on the display if you have not securely seated the end of the probe into the receptacle in the oven wall or if you touch TEMP COOK and have forgotten to use the probe.

**Q.** Can I leave my probe in the oven if it's not inserted in the food?

**A.** No. If the probe is left inside the oven, touching the oven wall, and not inserted in food, you may damage the oven.

**Q.** Can I TEMP COOK different portions of food at different temperatures?

**A.** Yes. The temperature probe gives you the freedom to cook different portions of food at different temperatures to suit individual eating styles. Simply place the probe in the food and change the temperature setting as needed.

# How to Use the Hold/Timer

Your HOLD/TIMER, which operates without microwave energy, has three timing functions.

It operates as a Minute Timer, it can be set to delay cooking or may be used as a hold setting after defrosting. Hold/Timer can be set up to 99 minutes.

**Step 1:** Touch HOLD/TIMER pad. The read-out panel shows :0. "Enter Time" flashes.

**Step 2:** Select the amount of time you desire. Touch the appropriate number pads. If, for example, you

are timing a three minute phone call, touch 3, 0, and 0. The readout panel shows 3:00 and "HOLD". "START" flashes on display.

**Step 3:** Touch START. The readout display shows the time as it counts down.

**Step 4:** When time is up, a signal sounds three times. The readout shows "END" and the timer turns off.

The HOLD/TIMER can also be used to program "standing time" between microwave cooking func-

tions. The time can range from one second to 99 minutes and 99 seconds. A HOLD, or "standing" time may be found in some of your own recipes or Cookbook.

To set the oven to delay cooking up to 99 minutes follow Steps 1 and 2 to enter hold time, then set time or temperature desired before pressing START. When holding before temperature cooking, be sure probe is in food before pressing START.

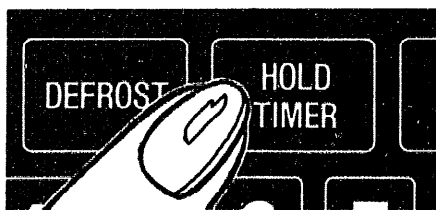
## How to Defrost—Hold/Time—Time Cook

To help you become acquainted with the HOLD/TIMER feature as used with Time Cook or Temp Cook follow Steps below to defrost a frozen casserole for 15 minutes, then hold 10 minutes and then cook 25 minutes. If using Temp Cook after Hold/Timer, be sure to insert probe correctly as shown in Temp Cook section of this book.

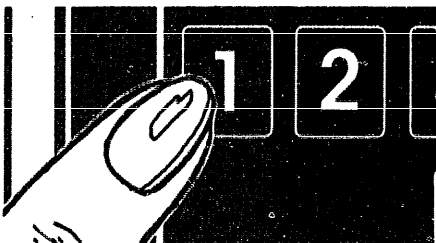
**Step 1:** Remove casserole from the freezer and place in oven. Touch the DEFROST pad. The readout panel shows "Enter Def Time", :0, and Power 3.



**Step 2:** Touch 1, 5, 0, and 0 for defrosting time. Def, 15:00, and Power 3 appear on the display panel. (Defrosting is automatically set on Power Level 3 but can be changed by touching POWER LEVEL pad and the new Power Level.)



**Step 3:** Set standing or hold time by touching HOLD/TIMER. "Enter Time" and :0 appear on display.



**Step 4:** Touch 1, 0, 0, and 0 to hold for ten minutes. 10:00 and "HOLD" appear on the display.



**Step 5:** Touch the TIME COOK pad. The display shows "Enter Cook Time", :0, and Power 10 (HIGH).

**Step 6:** Touch 2, 5, 0, and 0 for twenty-five minutes of cooking time. "Cook Time", 25:00, and Power 10 appear on the display panel.

**Step 7:** Touch START. "Def Time Left", Power 3, and 15:00 counting down show on display. As each function is automatically performed oven display shows entered information.

## Questions and Answers

**Q.** What will happen if I accidentally reverse the instructions?

**A.** If you accidentally reverse the sequence of programming instructions, your oven automatically rearranges your program. Defrosting always comes first, then hold, and then the cooking function.

**Q.** Can I Defrost-Hold only on my oven?

**A.** Sometimes you may want to defrost a food, hold it, and refrigerate it to be cooked later. All you need to do is program in Defrost and amount of time. Then program Hold and amount of time. Put your thawed dish in the refrigerator and cook later at a convenient time.

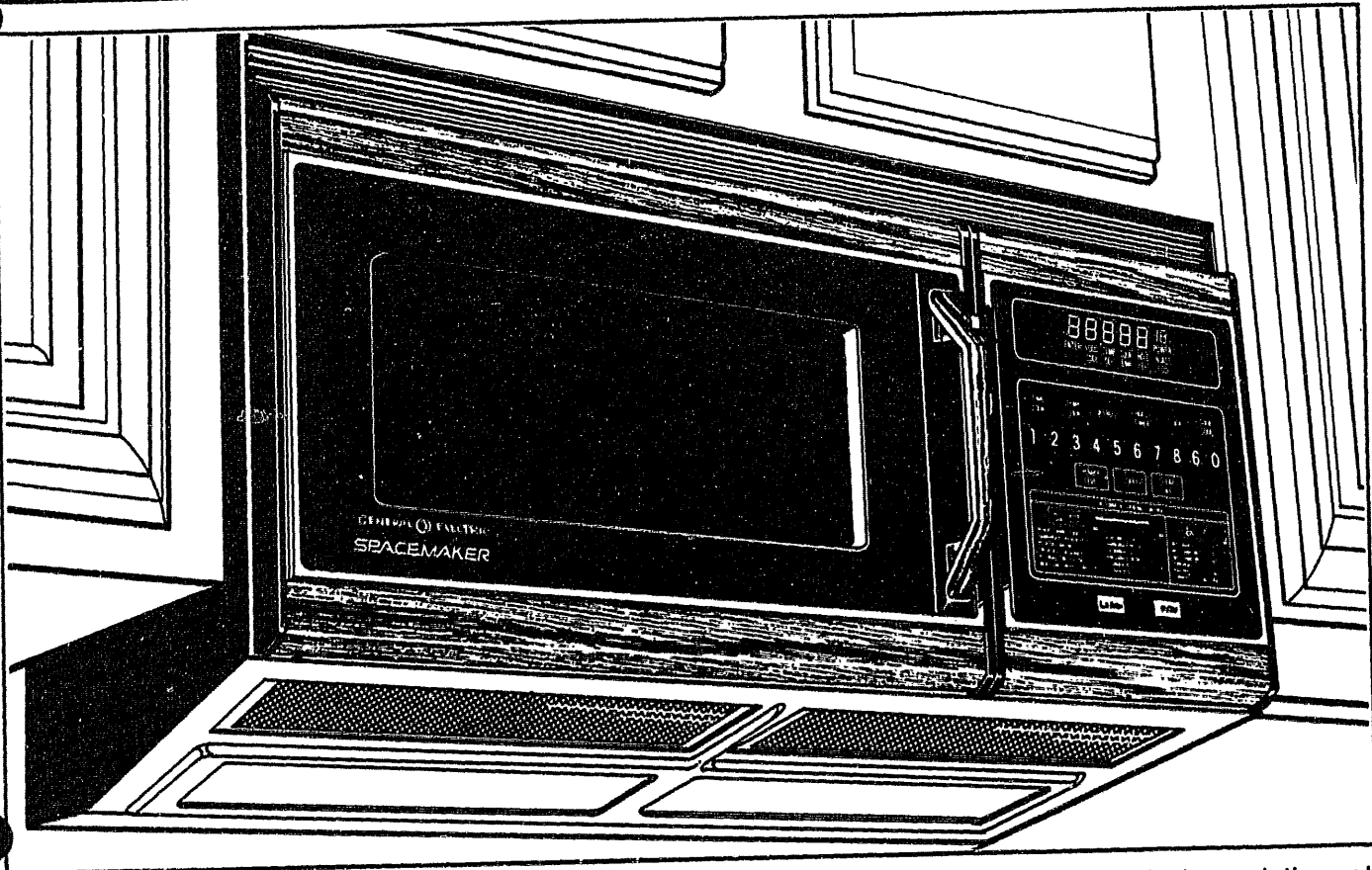
**NOTE:** Allow foods to remain at room temperature only as long as safe. Times will vary.

**Q.** I programmed my oven for a specific defrosting time but it defrosted longer than necessary. What happened?

**A.** When instructions conflict, the oven carries out the last instruction. You may have set the oven to Defrost for 4 minutes, Hold/Time for 2 minutes, and then Defrost for 6 minutes. In this case, the oven would Defrost for 6 minutes and Hold/Time for 2 minutes.

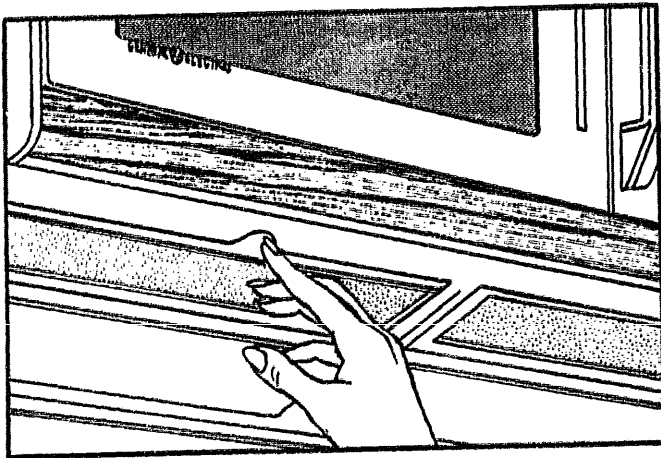


# The Exhaust Feature



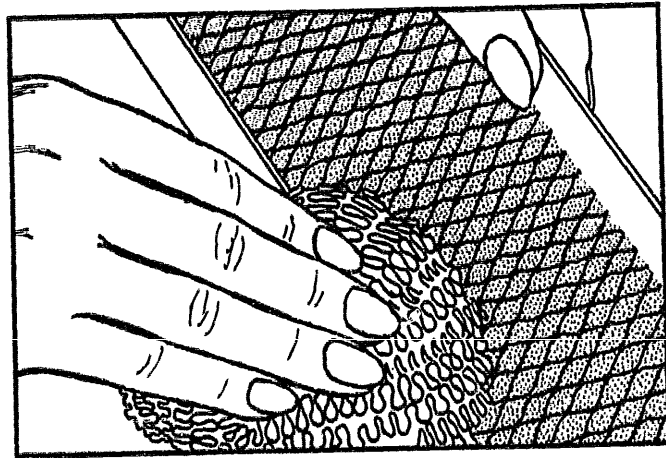
The exhaust hood feature on your GE microwave oven is equipped with a metal filter which collects grease. When the fan is operated, air is drawn up

through the filter and is then discharged through provided venting to the outside. The hood also has a light for illuminating the counter surface.



To remove grease filter, grasp the "finger hold" on the filter and push to the rear. The filter will drop out.

To replace grease filter, insert the filter in the top frame slot on the back of the opening. Push to the rear and upward to snap into place.



Soak, then agitate filter in hot detergent solution. Don't use ammonia or other alkali because it will darken metal. Light brushing can be used to remove imbedded dirt. Rinse, shake and remove moisture before replacing. Filters should be cleaned at least once a month. Never operate your hood without the filter in place. In situations where flaming might occur on surfaces below hood, filter can retard entry of flames into the unit.

# Care for Your Microwave Oven

Your New Microwave Oven is a Valuable Appliance, Protect It From Misuse By Following These Rules:

- **Keep your oven clean and sweet-smelling.** Opening the oven door a few minutes after cooking helps "air-out" the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.
- **Don't use sharp-edged utensils with your oven.** The interior and exterior oven walls can be scratched. The control panel can be damaged.
- **Don't remove the cover over the "stirrer" at the top of the oven (microwave feature 4 on page 5).** You will damage the oven.



**BE CERTAIN POWER IS OFF BEFORE CLEANING ANY PART OF THIS OVEN.**

## How to Clean the Interior

**Walls, floor and plastic cover.** Because there is little heat except in the food, or sometimes in the utensils, spills and spatters are easy to remove. Some spatters are easy to remove. Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse and dry. Do not use abrasive cleaners on oven walls. **NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.**

**Door-inside.** Glass: Wipe up spatters daily, wash when soiled, with a minimum of sudsy warm water. Rinse thoroughly and dry.

Metal and plastic parts on door: Wipe frequently with a damp cloth to remove all soil. **DO NOT USE ABRASIVES, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. THEY WILL MAR THE SURFACE.**

**Special note when using Brown 'N Sear Dish:** High heat generated on bottom of Brown 'N Sear Dish can cause scorched appearing stains to bake onto the oven shelf if grease is present. These may be removed with Delete® Polishing Cleanser by the Drackett Products Co.

After using Delete, rinse and dry thoroughly, following instructions on can. Do not use Delete on the painted surfaces such as walls. It will scratch the paint.

Delete may be purchased from your local dealer or from your Authorized Service Center. Check the "yellow pages" for location and phone number.

Delete may be sold in grocery or hardware stores, or in the housewares section of some department stores.

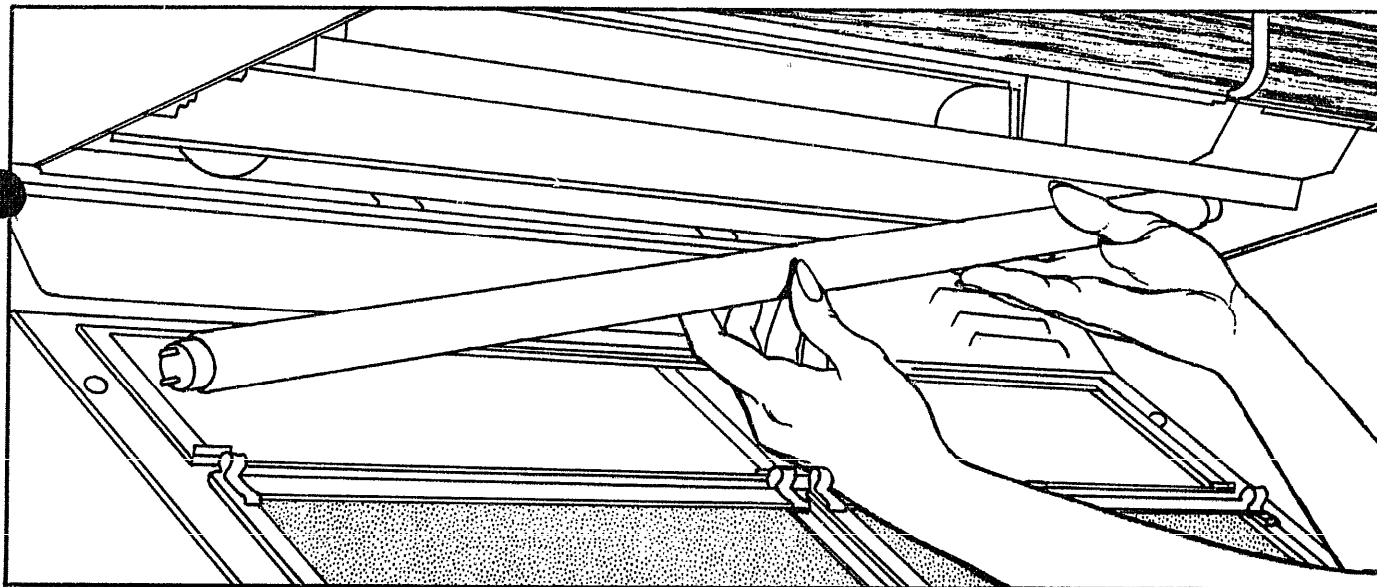
**Automatic Temperature Probe.** Probe is sturdy, but care should be taken in handling. Do not twist or bend; avoid dropping temperature probe.

Clean as soon after using as possible. To clean, wipe with sudsy cloth, then rub lightly with plastic scouring ball if necessary. Rinse and dry. (Or wash in dishwasher.)

## How to Clean the Exterior

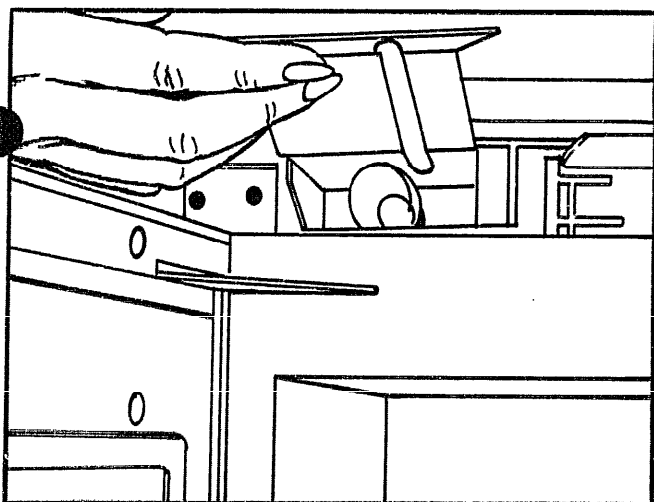
**Case.** Clean the outside of your oven with soap and water, then rinse and dry. The outer pane of the window is glass. Just wipe clean with a damp cloth. Chrome trim is best wiped with a damp cloth and then with a dry towel.

**Control Panel.** Wipe with a damp cloth. Dry thoroughly. Do not use abrasives or sharp objects on the panel. They can damage it.



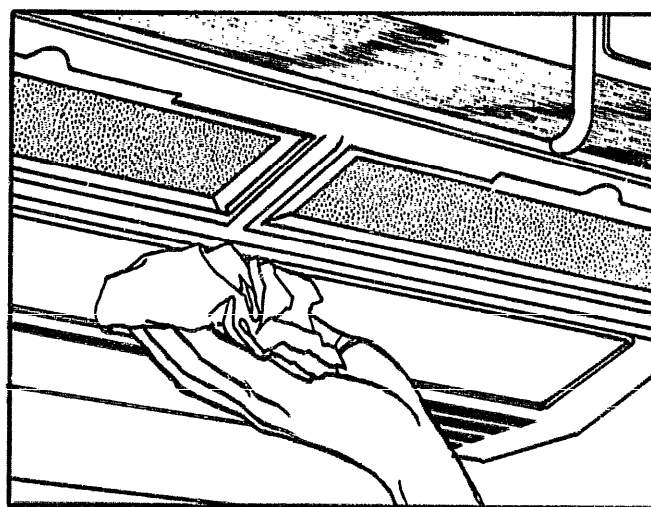
**To replace hood lamp, first disconnect power at main fuse or circuit breaker panel or pull plug.** Remove 2 screws from each side of lower panel and 3 screws from front edge. Lower panel until it rests on range below. Place fingers on top near each end of lamp. Press down and roll top of lamp gently toward

front until it stops. Remove. Replace with same type and wattage lamp. Hold lamp near each end and insert prongs in sockets. Gently roll top of lamp toward rear of range until it stops. Raise lower panel and replace screws.



**To replace your oven lamp, first disconnect power at main fuse or circuit breaker or pull plug.** Remove the top grill by taking off 2 screws which hold it in place. Next, remove the single screw on top left that secures lamp housing. (On models so equipped.) Open oven door for easier removal of the lamp housing assembly. Then grasp tab and pull out and up to clear door hinge and front lip of oven. To remove bulb, push it inward gently and turn to left, then pull outward from socket. Replace with GE Lamp # 25T8DC.

**Do not attempt to operate the oven unless the grill is in place.**



**Clean off the grease and dust on hood surfaces often.** Use a warm detergent solution. About 1 table-spoon of ammonia may be added to the water. Take care not to touch the filters and enameled surfaces with this. Ammonia will tend to darken metal.

# Common Problems and Easy Solutions

## Oven Will Not Come On:

- Main circuit breaker is tripped.
- One of house fuses has blown.
- 3-prong plug isn't fully inserted into wall receptacle.

## Control Panel Lighted, Yet Oven Will Not Start:

- Make sure you touched START button.
- Door is not securely closed.
- You have already entered another program and not touched CLEAR/OFF to cancel it.
- Temperature Probe not inserted properly or not being used during Auto Roast or Temp Cook.
- You have not entered numbers after Time Cook.
- You have not entered desired finished temperature after Temp Cook.
- CLEAR/OFF was touched accidentally.
- After touching Cook Code, Auto Cook, or Auto Roast pads, no code number was entered.

## "ERROR" Appears On Readout:

- When using Temp Cook function, you have entered a temperature less than 80° or more than 199°.
- Door is opened during "AUTO" cycle of Automatic Cooking function. Close door and touch START.

## "PROBE" Appears On Readout:

- Probe has been forgotten when Auto Roast or Temp Cook functions are being used.
- Probe is not securely seated in oven wall receptacle.

## Foods Are Either Overcooked or Undercooked:

- Not enough time set when using Time Cook function because of variance of starting food temperatures.
- The density and amount of foods will vary and thus may need more time for completion.
- Dish not completely covered as directed for Auto Cook.
- Previous microwaving left humidity or moisture in oven thus lessening the cooking time in Auto Cook function.
- Certain vegetables that are cooked using Auto Cook need a standing period after cooking. Check Automatic Cooking Chart.
- Probe not inserted properly into meat or dish. Check Cookbook and Auto Roast section in this book for specific probe placement.
- Incorrect Cook Code numbers entered.
- Incorrect Power Level entered.
- Dish was not rotated, turned or stirred if these instructions were given in recipe.
- Oven was opened during "AUTO" cycle of Auto Cook function.
- Too many dishes in oven at same time.

# Need Service?

You'll find General Electric Factory Service Centers in all these cities.

**ALABAMA**  
Birmingham - 35210  
2500 Crestwood Boulevard  
(205) 956-0333  
(Decatur-Huntsville)  
Huntsville - 35805  
1209 Putnam Drive  
(205) 830-0150  
Mobile - 36609  
1107 Bellline  
Highway South  
(205) 471-1451

**ARIZONA**  
Phoenix - 85031  
25 South 51st Avenue  
P.O. Box 14278  
(602) 269-2121  
Tucson - 85705  
2015 North Forbes Boulevard  
Suite 111  
(602) 623-8415

**ARKANSAS**  
Little Rock - 72209  
8405 New Benton Hwy.  
(501) 568-7630

**CALIFORNIA**  
(San Bernardino-Riverside)  
Bloomington - 92316  
10121 Cactus Avenue  
(714) 877-3434  
(San Francisco)  
Burlingame - 94010  
1649 Adrian Road  
(415) 981-8760  
Esno - 93727  
1809 North Helm Street  
(209) 255-1851  
Los Angeles - 90058  
2815 East 46th Street  
(213) 583-1141  
Sacramento - 95815  
1613 1/2 Arden Way  
(916) 929-2247  
San Diego - 92101  
3554 Kettner Boulevard  
(714) 297-3221  
San Jose - 95123  
5763 Winfield Rd.  
(408) 298-3870  
Van Nuys - 91405  
6843 Lennox Avenue  
(213) 989-5710

**COLORADO**  
Colorado Springs - 80909  
1865 North Academy  
Suite B  
(303) 597-8492  
Denver - 80207  
5390 East 39th Avenue  
(303) 320-3301

**CONNECTICUT**  
Bridgeport - 06604  
615 North Washington Ave.  
(203) 367-5311  
East Hartford - 06108  
265 Prestige Park, Plaza 3  
(203) 528-9811

**DELAWARE**  
Brandywine - Wilmington)  
Glen Mills, PA - 19342  
R.D. #2, Box 210  
(813) 358-1500

**DISTRICT OF COLUMBIA**  
Jessup, MD - 20794  
8201 Stayton Drive  
(301) 953-9130

**FLORIDA**  
Fort Lauderdale - 33309  
1101 W. McNab Rd.  
(305) 974-6708  
Fort Myers - 33901  
4160 S. Cleveland Avenue  
(813) 939-2812  
Jacksonville - 32205  
5266 Highway Avenue  
(904) 783-1330  
(Pompano-W. Palm Beach)  
Lake Worth - 33460  
1802 Madrid Avenue  
(305) 655-7040  
Miami - 33167  
3200 N.W. 110th Street  
(305) 655-5144  
Orlando - 32807  
6545 East Colonial Drive  
(305) 273-6370  
Tallahassee - 32301  
1205 South Adams Street  
(904) 222-6931  
Tampa - 33611  
5201 S. Westshore Boulevard  
Box 13708 - Interbay Station  
(813) 837-1906

**GEORGIA**  
Atlanta - 30325  
1695 Marietta Boulevard  
P.O. Box 19917  
(404) 897-6400  
Savannah - 31406  
211 Television Circle  
(912) 925-0445  
Honolulu - 96813  
404 Cooke Street  
(808) 533-7462

**IDAHO**  
(Boise)  
Garden City - 83704  
5250 Chinden Boulevard  
(208) 376-5880

**ILLINOIS**  
Champaign - 61820  
1205 North Hagen  
(217) 359-4088  
Chicago - 60638  
5600 West 73rd Street  
(312) 594-2424  
Elk Grove Village - 60007  
10 King Street  
(312) 593-2525  
Lombard - 60148  
827-B35 Westmore Avenue  
(312) 629-8010  
Peoria - 61614  
7708 North Crestline Drive  
(309) 692-5070

**INDIANA**  
Evansville - 47714  
1016-K S. Weinbach Avenue  
(812) 476-1341  
Fort Wayne - 46808  
4632 Newaygo Road  
(219) 484-9005  
Gary - 46409  
5185 Broadway  
(219) 981-2533  
Indianapolis - 46219  
6233 Brookville Road  
(317) 356-8861  
South Bend - 46613  
1902 Miami Street  
(219) 288-0605

**IOWA**  
Cedar Rapids - 52405  
118 First Street, N.W.  
(319) 366-8579  
Davenport - 52802  
1074 South Dittmer  
P.O. Box 3188  
(319) 326-5101  
Des Moines - 50313  
1637 N.E. 58th Avenue  
(515) 266-2191

**KANSAS**  
Kansas City - 66115  
2949 Chrysler Road  
(913) 371-2242  
Wichita - 67211  
820 East Indianapolis  
(316) 267-3366

**KENTUCKY**  
Lexington - 40505  
1144 Floyd Drive  
(606) 255-0848  
Louisville - 40210  
4421 Bishop Lane  
P.O. Box 32130  
(502) 452-3511

**LOUISIANA**  
Baton Rouge - 70814  
2935 Crater Lake Drive  
(504) 926-5062  
(New Orleans)  
Harahan - 70123  
701 Edwards Avenue  
(504) 733-7901  
Shreveport - 71102  
1430 Dalzell Street  
(318) 425-8654

**MAINE**  
South Portland - 04106  
54 Darling Avenue  
(207) 775-6385

**MARYLAND**  
Jessup - 20794  
8201 Stayton Drive  
(301) 953-9130

**MASSACHUSETTS**  
(Cape Cod)  
Hyannis - 02601  
80 Enterprise - Unit 11  
(617) 771-5905

**MINNESOTA**  
(Minneapolis-St. Paul)  
Edina - 55435  
7450 Metro Boulevard  
(612) 835-5270

**MISSISSIPPI**  
Jackson - 39209  
325 Industrial Drive  
(601) 352-3371

**MISSOURI**  
Kansas City, KS - 66115  
2949 Chrysler Road  
(913) 371-2242  
St. Louis - 63178  
1355 Warson Road, North  
P.O. Box 14559  
(314) 993-6200  
Springfield - 65807  
1334 West Sunshine  
(417) 831-0511

**NEBRASKA**  
Lincoln - 68503  
1145 North 47th Street  
(402) 464-9148  
Omaha - 68117  
6638 "F" Street  
(402) 331-4045

**NEVADA**  
Las Vegas - 89109  
3347 S. Highland Drive  
Suite 1  
(702) 733-1500  
Reno - 89511  
Del Monte Shopping Center  
6465 S. Virginia Street  
(702) 826-7070

**NEW JERSEY**  
Mount Holly - 08060  
Route 38 & Easlick Avenue  
(609) 261-3500  
North Caldwell - 07006  
5 Fairfield Road  
(201) 256-8850  
(Asbury Park)  
Oakhurst - 07712  
2111 Highway 35  
(201) 493-2100  
Vineland - 08360  
749 North Delsea Drive  
(609) 696-1506

**NEW MEXICO**  
Albuquerque - 87107  
3334 Princeton Drive, N.E.  
(505) 345-1861

**NEW YORK**  
Albany - 12205  
2 Interstate Avenue  
(518) 438-3571  
Brooklyn - 11234  
5402 Avenue "N"  
(212) 253-8181  
Buffalo - 14225  
3637 Union Road  
(716) 686-2268  
(Westchester County Area)  
Elmsford - 10523  
Fairview Industrial Park  
Route #9-A  
(914) 592-4330  
(Binghamton)  
Johnson City - 13790  
278 Main Street  
(607) 729-9248  
Long Island City - 11101  
49-10 Northern Boulevard  
(212) 626-9600  
(Nassau-Suffolk County)  
Melville - 11746  
335 South Service Road  
(516) 694-8600  
(Orange County Area)  
Newburgh - 12550  
1135 Union Avenue  
(914) 564-2000  
Rochester - 14622  
1900 Ridge Road East  
(716) 544-7100  
Syracuse - 13204  
965 West Genesee Street  
(315) 471-9121

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(914) 564-2000  
Rochester - 14622  
1900 Ridge Road East  
(716) 544-7100  
Syracuse - 13204  
965 West Genesee Street  
(315) 471-9121

**NORTH CAROLINA**  
Charlotte - 28234  
700 Tuckaseegee Road  
P.O. Box 34398  
(704) 372-8810  
Greensboro - 27406  
2918 Baltic Avenue  
(919) 272-7153  
Raleigh - 27611  
3300 Bush Avenue  
P.O. Box 28107  
(919) 876-5603

**OHIO**  
Akron - 44319  
2262 S. Arlington Road  
(216) 773-0361  
Cincinnati - 45242  
10001 Alliance Road  
(513) 745-5500  
Cleveland - 44142  
20600 Sheldon Road  
(216) 382-4200  
Columbus - 43212  
1155 West Fifth Avenue  
(614) 294-2561  
Dayton - 45414  
5701 Webster Street  
(513) 898-7800  
Toledo - 43611  
3300 Summit Street  
(419) 729-1651

**OKLAHOMA**  
Oklahoma City - 73118  
3228 North Santa Fe  
(405) 528-2381  
Tulsa - 74112  
6913 East 13th  
(918) 835-9526

**OREGON**  
(Portland Area)  
Beaverton - 97005  
14305 S.W. Millikan Way  
(503) 646-1176  
Eugene - 97402  
1492 W. Sixth St.  
(503) 342-7285

**PENNSYLVANIA**  
(Brandywine-Wilmington)  
Glen Mills - 19342  
R.D. #2, Box 210  
(215) 385-1500  
Johnstown - 15905  
214 Westwood Shopping Plaza  
(814) 255-6721  
(Harrisburg)  
Lemoyne - 17043  
1059 Columbus Avenue  
(717) 761-8185  
Philadelphia - 19115  
9900 Global Road  
(215) 698-3270  
Pittsburgh - 15206  
6555 Penn Avenue  
(412) 665-3700  
(Allentown)  
Whitehall - 18052  
1906 MacArthur Road  
(215) 437-9671

**RHODE ISLAND**  
East Providence - 02914  
1015 Waterman Avenue  
(401) 438-0300

**SOUTH CAROLINA**  
Columbia - 29602  
825 Bluff Road  
Box 1210  
(803) 771-7990  
(Greenville)  
Taylors - 29687  
25 Hampton Village  
(803) 292-0830

**TENNESSEE**  
Chattanooga - 37403  
613 East 11th Street  
(615) 265-8598  
Johnson City - 37601  
2912 Bristol Highway  
(615) 282-4545  
Knoxville - 37919  
3250 Mynatt Street, N.W.  
(615) 524-7571  
Memphis - 38118  
3770 South Perkins  
(901) 363-1141  
Nashville - 37204  
3607 Trousdale  
(615) 834-2150

**TEXAS**  
Austin - 78704  
2810 S. First Street  
(512) 442-7893  
Corpus Christi - 78415  
3225 Ayers Street  
(512) 864-4897

**UTAH**  
Salt Lake City - 84125  
2425 South 900 West  
P.O. Box 30904  
(801) 974-4600

**VIRGINIA**  
Fairfax - 22031  
2810 Dorr Avenue  
(703) 280-2020  
Norfolk - 23502  
4552 E. Princess Anne Dr.  
(804) 857-5937  
Richmond - 23228  
2910 Hungary Spring Rd.  
(804) 288-6221

**WASHINGTON**  
(Tri-City)  
Kennewick - 99336  
Union Square - Suite 206  
101 North Union Street  
(509) 783-7403  
Seattle - 98188  
401 Tukwila Parkway  
(206) 575-2700  
Spokane - 99206  
9624 East Montgomery St.  
(509) 926-9562

**WEST VIRGINIA**  
(Charleston)  
Huntington - 25704  
1217 Adams Avenue  
P.O. Box 7518  
(304) 529-3307  
Wheeling - 26003  
137 North River Road  
(304) 233-8511

**WISCONSIN**  
Appleton - 54911  
343 W. Wisconsin Avenue  
(414) 731-9514  
Madison - 53704  
4630 East Washington Ave.  
(608) 241-9321  
Milwaukee - 53225  
11100 W. Silver Spring Rd.  
(414) 462-9225

**Dallas - 75247**  
8949 Diplomacy Row  
P.O. Box 47601  
(214) 631-1380  
El Paso - 79925  
7600 Boeing Drive  
(915) 778-5361  
(Brownsville)  
Harlingen - 78550  
1204 North Westness  
(512) 423-1204  
Houston - 77207  
P.O. Box 26837  
6126 South Loop East  
(713) 641-0311  
Lubbock - 79490  
4623 Loop 289 West  
P.O. Box 16288  
(806) 793-1620  
(Odessa)  
Midland - 79701  
P.O. Box 6286  
Midland Terminal  
(915) 563-3483  
San Antonio - 78208  
1211 N. Hackberry St.  
P.O. Box 8278  
(512) 227-7531

**WATCH FOR CHANGES.** Addresses and telephone numbers sometimes change. And new Centers open. If the numbers change, check your telephone book. Look in the White Pages under General Electric Factory Service.

**FULL ONE-YEAR WARRANTY  
GENERAL ELECTRIC MICROWAVE RANGE  
(Includes cooking centers and microwave ovens)**

**FROM GENERAL ELECTRIC TO YOU** — This warranty is extended by General Electric to the original purchaser and to any succeeding owner and applies to products purchased in the United States, retained within the 48 contiguous states, the state of Hawaii or the District of Columbia, and employed in ordinary home use.

**WHAT WE WILL DO** — If your General Electric Microwave Range fails because of a manufacturing defect within one year from the date of original purchase, we will repair the product without charge to you. Parts and service labor are included. Service will be provided in the home in the 48 contiguous states, the state of Hawaii or in the District of Columbia.

**HOW TO OBTAIN SERVICE** — Service will be provided by our local Customer Care<sup>®</sup> factory service organization or by one of our franchised Customer Care servicers during normal business hours after you notify us of the need for service. Service can be arranged by telephone.

Look for "General Electric Company" or "General Electric Factory Service" in the White pages of your telephone directory or "General Electric Customer Care<sup>®</sup>... service" in the Yellow pages or write to the address given below.

**WHAT IS NOT COVERED** — This warranty does not cover the failure of your Microwave Range if it is damaged while in your possession, used for commercial purposes, or if the failure is caused by unreasonable use including failure to provide reasonable and necessary maintenance. **IN NO EVENT SHALL THE GENERAL ELECTRIC COMPANY BE LIABLE FOR CONSEQUENTIAL DAMAGES.** This warranty does not apply to the state of Alaska nor to the Virgin Islands, Guam, American Samoa, the Canal Zone or the Commonwealth of Puerto Rico.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**ADDITIONAL LIMITED FOUR-YEAR MAGNETRON  
TUBE WARRANTY**

The magnetron tube is covered in the above full warranty. In addition to that warranty, if the magnetron tube fails because of a manufacturing defect within the second through fifth year from date of the original purchase, we will furnish without charge, a replacement magnetron tube. You must pay the service labor charge for the home call, diagnostic work, and removal, and reinstallation of the magnetron tube.

All other provisions of this additional limited warranty are the same as stated in the full warranty above.

**LIMITED WARRANTY  
Applicable to the State of Alaska**

in the state of Alaska free service including parts will be provided to correct manufacturing defects at our nearest service shop location or in your home, but we do not cover the cost of transportation of the product to the shop or for the travel cost of a technician to your home. You are responsible for those costs. All other provisions of this limited warranty are the same as those stated in the full and limited warranties above.

**WHERE TO GET FURTHER HELP** — If you wish further help or information concerning this warranty, contact:

Manager—Consumer Affairs  
General Electric Company  
Appliance Park, WCE—Room 316  
Louisville, Kentucky 40225

WARRANTOR—  
General Electric Company  
Appliance Park  
Louisville, Ky. 40225

**A bill of sale, cancelled check or other payment record should be kept to verify the original purchase date and to establish the warranty period.**

GENERAL ELECTRIC